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ceive this contrivance may be beneficial to the public, I should be happy to submit a model thereof to the Society of Arts, &c. for their inspection.

My machine is twenty-six feet long, and cost me two pounds ten shillings; and when no longer wanted for this purpose the timber is worth two pounds. A single machine may be made thirty-six feet long, and united to any length; and when not in use may be folded up and put by as a common ladder.

On this plan of a scaffold there is no occasion to break up the pavement, or to give the least interruption to passengers in the street.

This simple and effective contrivance consists of nothing more than a couple of plauks, to which two others are nailed, forming a sort of trough, or moveable scaffold, on which the workmen stand; which is suspended at any height at pleasure. There are two frames of wood, in which the trough or scaffold is fixed. In the top cross-pieces of these frames, two pulleys are fitted, and round these the ropes by which the scaffold is suspended are passed; the ends of these ropes, are made fast to two beams, or scaffold poles which project out of the upper windows; or they may be fixed over the parapet, or by any other means, as is thought proper. Two single pulley blocks are also suspended from these poles; and the rope, after passing under the pulleys, passes over the pulleys in these two blocks, and the ropes or falls come down to the machine, and are made fast to any convenient part of it; therefore, by drawing these ropes the workmen can with the greatest ease, raise or depress the suspended scaffold to any place where it is wanted for work.

Preparation of the vegetable Red, otherwise Portuguese or Spanish Red.

(From the Bulletin des Neuesten.)

This red is found in commerce in thin leaves, covered on one side with a fine bronze colour, which, when moistened with water, furnishes a beautiful rose colour, and may be used at the toilet, as well as for silk, cotton, and linen. On the other side, is inscribed, in red characters, "Color fina de Tiburcio Palacio á la Subida a San Martin, de Madrid."

The same colour is sold in a liquid state by the name of rouge á la gouttee, red drops; and in little earthenware cups, by

the name of rouge en assiettes, or entasses, red cups. The following is the method of preparing it.

A certain quantity of very fine bastard saffron (*carthamus tinctorius*) is put into a small linen bag, and kneaded with pure river or rain water, until it ceases to give a yellow colour to the water.

The saffron, thus deprived of its yellow colouring substance, is mixed with twelve times its weight (when dry) of pure rain water, and to this is added fifteen times its weight of crystallised carbonate of soda. When the whole is well mixed, it is left at rest for two hours, and then the fluid is filtered through a piece of linen.

This fluid is yellow: some bits of cotton are put into it, and then some good citron juice is added, the whole being stirred at the same time. The bits of cotton by degrees become red, and at the end of twenty-four hours the fluid is deprived of all its red colouring matter.

The cotton thus dyed red is washed in fresh water, until it no longer colours it. This operation renders the red colour a little less lively, but it still remains very fine.

Afterwards, the dyed cotton is put into a bath of twenty times the weight of water of the raw saffron first taken, and in which has been dissolved a quantity of carbonate of soda, equal to ten parts of the weight of the saffron. The cotton is kept in it for an hour, and kneaded well. The bath will in that time acquire a yellow colour; the cotton, on the contrary, will be of a pale rose colour, and this colour is improved by washing it in pure water.

The fluid part of the bath that remains when the cotton is taken out, is mixed with citron juice, until it acquires an acidulated taste. It soon becomes then a fine rose coloured liquid, which at the commencement is thrown out by fermentation on the surface of the fluid, but which, clarifying by degrees, precipitates a very fine red powder, which is separated from the fluid, and dried gradually upon plates of porcelain. This is the vegetable or Portugal red in a powder.

This powder, diluted with citron juice, forms the liquid red, or rouge á la goutte, and which, when spread with a brush on the inner surface of an earthen cup, and suffered to dry, is then what are called rouge en assiettes, or entasses.

When leaves of paper, in the shape of cards, are coloured with this red liquid, and it is suffered to dry on them, then it

is called the rouge au feuilles (red cards,) mentioned at the beginning of this article. In order to give to these cards the yellowish green or bronze colour, they are exposed for a few weeks to the air, when the colour, which is called le doré (bronze,) appears of itself.

One thousand pounds of bastard saffron produce only five pounds of this red colouring substance; but this quantity goes a great way.

Method of preserving Asparagus for Winter.
(From the Journal Economique Rurale.)

The Asparagus for this purpose should be cut about Midsummer-day, carefully washed, and well dried with a linen cloth, so that no sand or earth may be left upon it. This being done, some flour, perfectly dry, must be mixed with one-sixth part of salt, dried and pulverized; and with this mixture each head of asparagus must be separately sprinkled, observing that the end where it is cut must be entirely covered. The heads must then be tied up in bundles of about fifty each, according to their size, with bass, which does not cut like thread or pack-thread. Then these bundles must again be sprinkled with the salt and flour, and each be separately enveloped in a paste made of brown flour, which must be well kneaded, and rolled out to about the thickness of a knife.

These bundles, when completely enveloped in the paste, must be left in the sun to dry, with care that the paste does not give way in any part, and admit the air. They must afterwards be ranged in a small cask or stone jar, and melted fat be poured upon them. This vessel must be kept in a dry cellar; and in winter the asparagus may be taken out as it is wanted. When used, the heads must be soaked in water for an hour before they are cooked, and then treated in the same manner as when they are fresh cut in spring. There will be scarcely any difference in the taste.

Method of preparing Wedgwood's Black.
(From the Journal der Fabriken.)

One-eighth of animal or horn charcoal must be pulverized with seven-eighths of good fir charcoal. When the whole is well mixed together, a vase, of any shape, made of baked porcelain called biscuit,

not varnished, is put into a clay mould, or a vessel of cementation that resists fire. This mould is entirely covered with pulverized charcoal, so as to surround it on every side; it is tightly closed with a lid, and then exposed to a great heat for three hours; after which, the whole is left to cool. On opening the mould, the porcelain figure or vase contained in it will be found perfectly preserved, and of a fine black-grey colour, which is the same as Wedgwood's.

Preparation of the Porporino Red, by Lampadius.

The name of Porporino is given at Rome to an artificial animal substance, which is employed for engraving in stone and the Mosaic work. Different shades of it are found in St. Peter's Church, where it is employed as an ornament.

The Porporino red is a fine brown red, its fracture is scaly, it has a very little polish, and is of considerable weight. This mass fuses in the fire, and is afterwards run into moulds. It is so hard, that it can be used in all the operations of engraving on stone.

M. Lampadius having obtained a piece, after several experiments he completely succeeded in his endeavours to imitate it, in the following manner. He took two parts of very white sand, one of pure clay, one and a half of pure minium, half a part of purified potash, half a part of white arsenic, and four parts of saltpetre.

When all these ingredients were well pounded, and mixed in a marble mortar, he added five parts of fine and perfectly pure copper filings, mixing the whole well together.

He afterwards took a Hessian crucible, and making it red in the fire, he put the mixture into it with a ladle, and covered it with a cover made to fit exactly, that none of the fuel might mix with it; he then let the whole remain in fusion for an hour.

In the mean time, he heated a clay mould, selected for the purpose, the inside of which was chalked, that the mass might not adhere to it. When the mould was heated to incandescence, the mass was poured into it, covered over with a lid, also heated, and the whole left to cool very slowly; for if it cool suddenly, the mass becomes brittle. He was particularly careful to choose the ingredients very